

"It's your fifth!" piped up little Johnny

He meant rootbeer made from Hires Household Extract

"DO HAVE another glass, Doctor," urged Mrs. Ferris. "It's rootbeer that I made myself."

"Really, I'm ashamed to take any more," replied Dr. Reynolds with a laugh, but not neglecting to pass his glass as he spoke. "I don't know whether this is my third or fourth."

"It's your fifth!" piped up little Johnny, from his corner, where he had been waiting his turn with some misgivings as he watched the pitcher being rapidly emptied.

"Johnny! I'm surprised! Do you want Mother to put you right to bed? What would you do with a boy like that, Doctor?"

The doctor had somewhat recovered from his embarrassment occasioned by Johnny's accurate calculation. "I'd give him a glass of rootbeer, Mrs. Ferris," he suggested wisely. "He's probably afraid it will be all gone before I leave."

"He knows better than that," answered Mrs. Ferris, nevertheless acting on the doctor's advice. "Johnny knows there's always plenty more on ice."



**"Home-made!"—there's goodness in the very word
and among the best home-made things
is rootbeer from Hires Household Extract**

A 30c package makes more than 80 glasses

FROM the days of the first settlers, there has been a great American tradition about the goodness of home-made things. In these modern times, "home-made" carries its same strong appeal. And rootbeer made from Hires Household Extract is decidedly in the best tradition.

So delicious and sparkling is this famous beverage! So pure and refreshing. You will be proud to serve it. Proud to say that you made it yourself.

A perfect drink for the children

Rootbeer from Hires Extract is health-

ful and wholesome. Give the youngsters all they can drink. It is good for them. Its every ingredient comes direct from Nature. The juice of birch bark. Pure cane sugar. Sassafras. Honduras sarsaparilla. Cool, fresh wintergreen. Plump purple juniper berries. Others. All blended together with a rare deliciousness. In Hires Household Extract there is no artificial flavoring. No extra coloring.

Quick—easy—economical

And it is no trouble to make rootbeer from Hires Household Extract. You can follow the simple directions without any bother or fuss.

Home-made rootbeer is the most tasty drink you can serve. It is also the most economical. You can make 5

gallons—80 glasses—from one 30c package of Hires Household Extract. Less than 1c a glass!

Keep a bottle on ice at all times—ready for everyone who wants it. There were 30 million gallons of rootbeer made from Hires Household Extract last year.

Get a package of Hires Household Extract at your dealer's today. Full directions in every package. The Charles E. Hires Company, 208 South 24th Street, Philadelphia, Pa.

Shall we send you a bottle of Hires Household Extract?

In case your dealer does not carry Hires Household Extract, we will be glad to send you one bottle—enough to make 80 glasses of rootbeer—for 30c (35c in Canada).

Hires Household Extract has many other uses that will be new and welcome to you. Did you know, for instance, that it could be used in flavoring pies, puddings and icings for cakes? Valuable suggestions for summer menus are contained in our new recipe book. We will be glad to send you a copy—free.

Here is a new and rapidly growing use for Hires Household Extract. Women everywhere are writing to tell us how good this famous extract is for flavoring puddings, cake icings, gelatines and other desserts.

We would appreciate hearing how you like it used this way. We would be glad also to have you send us your favorite recipe.



There is an interesting radio program given every Thursday evening by The Charles E. Hires Company. Tune in on WJZ New York, WBZ Springfield, KORA Pittsburgh, KYW Chicago, WBAL Baltimore, WJR Detroit, WHAS Louisville, WSM Nashville, WNC Memphis, WSB Atlanta, for a delightful radio half-hour.

ROOTBEER GELATINE: Pour 3 cups boiling water over ¼ cup sugar and ¼ teaspoon salt. Add 1 teaspoon rootbeer extract and 1 stick stick cinnamon. Boil five minutes. Soften 2 tablespoons gelatine in cold water. Stir into boiling water and pour into wet mold. Set away to harden.



ROOTBEER GINGERBREAD: Place ¾ cup shortening, 1 cup brown sugar, 1 cup molasses, ½ teaspoon cinnamon, ¼ teaspoon nutmeg, 1 teaspoon ginger and 1½ teaspoons rootbeer extract in a bowl and heat over hot water until butter is melted. Beat until creamy. Dissolve 1 teaspoon soda in a little hot water. Add it to 1 cup sour milk, and whip into first mixture. Add 2 eggs beaten, and 4 cups flour sifted before measuring. Beat hard. Bake in moderate oven.



Hires Household Extract—for making delicious rootbeer at home, easily and inexpensively, and for use as a tasty flavoring in cooking. This is the familiar package seen in thousands of homes throughout the country. Always keep an extra package on your kitchen shelf.

Hires Household Extract

The Charles E. Hires Company
208 South 24th Street, Philadelphia
Please send a bottle of Hires Household Extract and the new, free recipe book. I enclose 30c (35c in Canada) to pay for the extract.

Name _____
Address _____